

PRIZE COFFEE CAKE

Mix together thoroughly:

- $\frac{3}{4}$ cup sugar
- $\frac{1}{4}$ cup soft shortening
- 1 egg

Stir in

- $\frac{1}{2}$ cup milk
- Sift together and stir in:
- $1\frac{1}{2}$ cups sifted flour
- 2 teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt

Spread batter in greased and floured 9-inch square pan. Sprinkle with desired topping (see below). Bake at 375 degrees for 25 to 35 minutes, or until wooden pick thrust into center of cake comes out clean. Serve warm, fresh from the oven.

CINNAMON COFFEE CAKE

Follow coffee cake recipe above, sprinkling top with mixture of $\frac{1}{2}$ cup brown sugar and $1\frac{1}{2}$ teaspoons cinnamon.

STREUSEL-FILLED COFFEE CAKE

Follow coffee cake recipe above, except spread only half the batter in pan. Sprinkle with half the streusel mixture (below). Add the remaining batter, and sprinkle remaining streusel over top.

Streusel Mixture

Mix together:

- $\frac{1}{2}$ cup brown sugar
- 2 tablespoons flour
- $\frac{1}{2}$ cup chopped nuts
- 2 teaspoons cinnamon
- 2 tablespoons butter, melted

HOLIDAY COFFEE CAKE

Follow coffee cake recipe above, sprinkling top with $\frac{1}{3}$ cup moist cut-up raisins, $\frac{1}{3}$ cup candied fruit, $\frac{1}{2}$ teaspoon cinnamon

60-MINUTE SWEET DOUGH

Mix in a saucepan a moderately stiff dough that can be rolled out; knead only a few turns and shape immediately, then set to rise. Bake. Ready to eat in about 60 minutes.

Heat to lukewarm in medium-sized saucepan:

- $\frac{1}{2}$ cup milk

Remove from heat and stir in:

- 1 teaspoon salt
- 1 tablespoon sugar
- Combine into mixture:
- 1 cake compressed yeast
- Stir until dissolved.
- Stir in:

- 1 egg

- 2 tablespoons soft butter

Mix in (just enough to handle easily):

- 2 to $2\frac{1}{4}$ cups sifted flour

Mix dough with hand until moderately stiff. Turn dough onto floured board and fold it over several times until smooth. Shape, let rise at 85 degrees. Bake at 400 degrees, 20 to 25 minutes. Serve immediately.

FROSTED ORANGE ROLLS

Make 60-Minute Sweet Dough. Roll out dough into 12 by 7-inch oblong. Spread surface with half of:

Creamy Orange Filling:

Beat until creamy and smooth:

- 3 tablespoons soft butter
- 1 tablespoon grated orange rind
- 2 tablespoons orange juice
- $1\frac{1}{2}$ cups confectioner's sugar

Roll up as for cinnamon rolls. Cut in 12 slices. Place, with a little space between, in greased 9-inch round pan. Cover and let rise until light (25 to 30 minutes). Bake until golden brown. Remove from pan and spread top with remaining filling. Serve immediately. Makes 12 rolls.

If you have a favorite or unusual recipe you would like to share with fellow readers, send it to us, or if you are looking for a specific recipe, let us know, and perhaps one of our readers can fill your request. Correspondence should have name, address and phone number. Write to: Jacqueline Swann, Table Talk, The Herald-Dispatch Features Department, P. O. Box 2017, Huntington, W. Va. 25720.

Vicky Huss Weds Blake Watts Jr.

The marriage of Vicky Cora Huss, daughter of Mrs. Louise Huss of Nicholasville, Ky., and the late Judson H. Huss, to Blake Watts Jr., son of Mr. and Mrs. B.L. Watts Sr. of Hickory, N.C., was solemnized June 20 at the Providence Christian Church, Nicholasville, with Rev. Milton Lowe officiating. Music was provided by Joann Dorton, organist, and Debbie Hitt, vocalist. The bride is granddaughter of Cora Huffman and the niece of Mr. and Mrs. C.W. (Bus) Stender, all of Huntington.

Barbara Hill was maid of honor. Melinda Harris and Mary Gibson were bridesmaids.

Blake Watts Sr. was best man, and ushers were William Floyd and Reed Watts, brother of the groom. Rock-sand and Tammy Baisey were flower girls, and Jeffrey White was ring bearer.

Assisting at the reception at Harroldsborg Square



Mrs. Blake Watts Jr.

were Mrs. M. Shuck, Mrs. Albert Harris, and Mrs. LaDonna Waldron.

Both Mr. and Mrs. Huss are first lieutenants with the U.S. Army, stationed in West Berlin, Germany.

gram.

The Proctorville Woman's Club will hold a "Fair Time" breakfast at the clubhouse, Ohio 7, north of Proctorville, from 6:30 to 10

Births

ALBRIGHT — Mr. and Mrs. Jerry Lee Albright, Route 2, Ona, W.Va., on June 10, a daughter, Leandra Rae. Mrs. Albright is the former Sandra Louise Adkins.

FRYE — Mr. and Mrs. Samuel David Frye, Chesapeake, Ohio, on June 15, a daughter, Amanda Deanna Regina. Mrs. Frye is the former Dana Renee Marcum.

GRAYBEAL — Mr. and Mrs. Jeffrey Scott Graybeal, 234 Davis St., Huntington, on June 15, a son, Jason Daniel. Mrs. Graybeal is the former Elizabeth Viola Eshem.

community betterment.

Bingo with prizes will be played at 1 p.m. today at the Multipurpose Senior Center.

The Guyandotte Public Library will show the film, "Silver Fox and Sam Davenport," at 1 p.m. today. Free and open to the public.

Alcoholics Anonymous will meet at 8 tonight at 301 6th Ave. and at the Lansdowne Mental Health Center, Ashland. Al-Anon will meet at 10 a.m. and 8 p.m. today.

A square dance workshop will be held from 7 to 9:30 tonight at the YWCA. All area dancers are invited.

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